weber Q 300 320

LP Gas Grill Owner's Guide

Assembly - Pg 9

PLACE STICKER HERE

#41081

Register your grill online at www.weber.com

YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL

⚠ DANGER

If you smell gas:
1. **Shut off gas to the appliance.**
2. **Extinguish any open flames.**
3. **Open lid.**
4. **If odour continues, keep away from the appliance and immediately call your gas supplier or your fire service.**

Leaking gas may cause a fire or explosion, which can cause serious bodily injury or death, or damage to property.

⚠ WARNING

1. **Do not store or use petrol or other flammable vapours and liquids in the vicinity of this or any other appliance.**
2. **A gas supply cylinder not connected for use should not be stored in the vicinity of this or any other appliance.**

⚠ WARNING: Follow all leak-check procedures carefully in this manual before operating barbecue. Do this even if barbecue was dealer assembled.

⚠ WARNING: Do not try to light the Weber® gas barbecue without first reading the "Lighting" instructions in this manual.

INFORMATION FOR THE INSTALLER:
This manual must remain with the owner, who should keep it for future use.

OUTDOOR USE ONLY.

Q - 300
CE: 0845BQ-0033
ID:0845

41081 11/16/07 LP
GB - ENGLISH

2 DANGERS AND WARNINGS

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- **⚠ Follow regulator connection instructions for your type of gas grill.**
- **⚠ Do not store a spare or disconnected gas supply cylinder under or near this barbecue.**
- **⚠ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.**
- **⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.**
- **⚠ After a period of storage and/or non-use, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.**
- **⚠ Do not use a flame to check for gas leaks.**
- **⚠ Do not operate your Weber® gas barbecue if there are any leaking gas connections.**
- **⚠ Flammable materials should not be present within approximately 60 cm of the back or sides of the barbecue.**
- **⚠ Your Weber® gas barbecue should not be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.**
- **⚠ Exercise caution when using your Weber® gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.**
- **⚠ If the burners should go out during cooking, turn off all gas valves. Open the lid and wait five minutes before attempting to re-light the gas flame, while observing the "Lighting" Instructions.**
- **⚠ Do not use charcoal, briquettes or lava rock in your Weber® gas barbecue.**
- **⚠ While cooking, never lean over the open barbecue or place hands or fingers on the front edge of the cooking box.**
- **⚠ Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.**
- **⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**
- **⚠ The Weber® gas barbecue should be cleaned thoroughly at regular intervals.**
- **⚠ When cleaning valves or burners do not enlarge orifices or ports.**
- **⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit is dangerous and will void your warranty.**
- **⚠ A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cylinder with a damaged valve.**
- **⚠ Even though your gas supply cylinder may appear to be empty, it might still contain gas. The cylinder should be transported and stored accordingly.**
- **⚠ Under no circumstances should you attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.**
- **⚠ Use heat-resistant barbecue mittens or gloves when operating barbecue.**
- **⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Instructions".**
- **⚠ When changing gas container, stay away from ignition sources.**
- **⚠ Do not build this model of grill in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.**

WARRANTY 3

In order to validate your warranty please register your grill online at www.weber.com

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminium Castings	**5 year, 2 years paint excluding fading or discoloration**
Thermoplastic/ Thermoset Parts	**5 years excluding fading**
All Remaining Parts	**2 years**
Stationary cart	**2 years**

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT OR INVOICE.
This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, that they are defective. Before returning any parts, contact the Customer service representative in your region using the contact information sheet provided with your manual. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

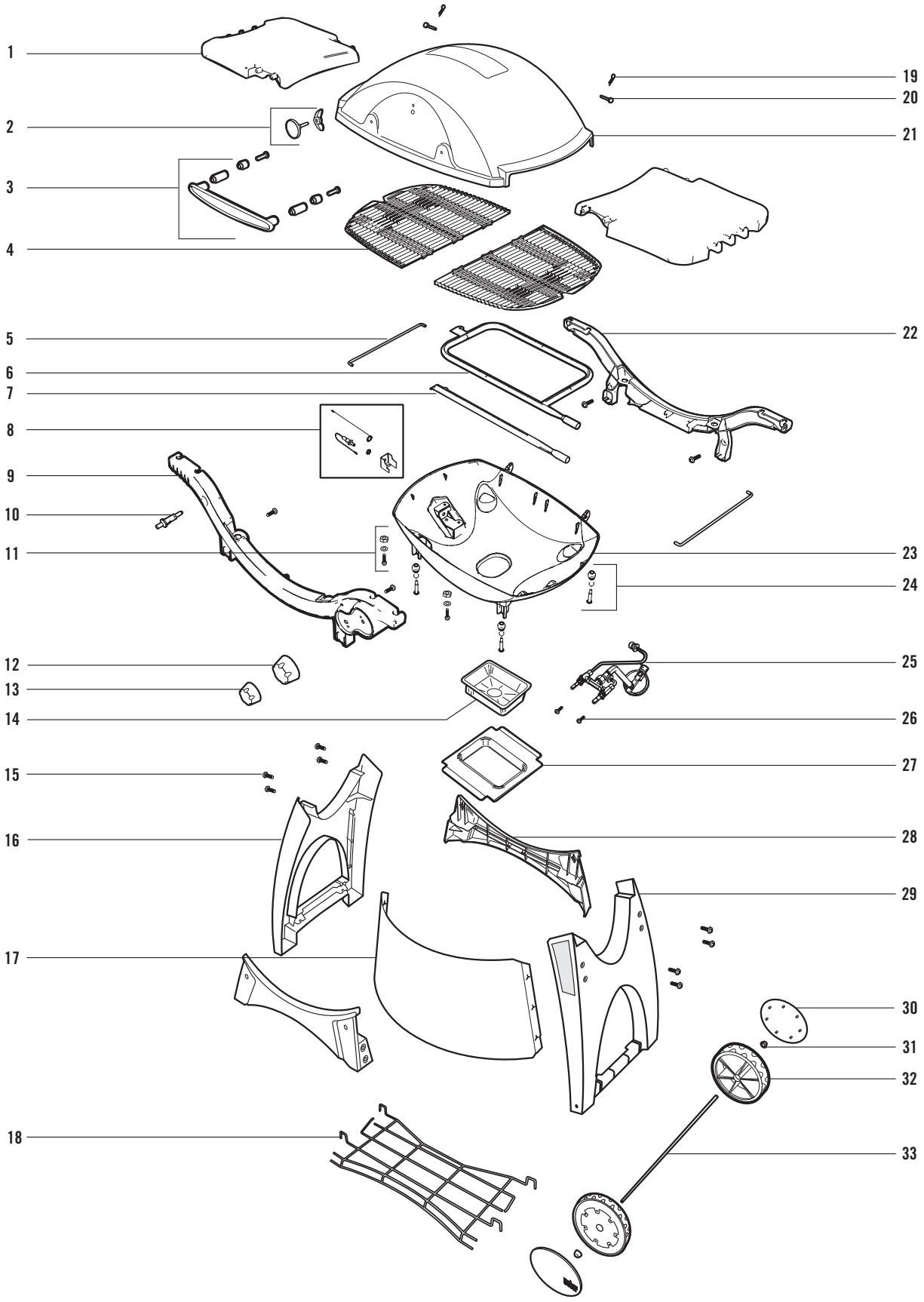
This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.
Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discolouration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.
Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.
Weber does not authorise any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.
This Warranty applies only to products sold at retail.

COUNTRY	GAS TYPE & PRESSURE
Denmark, Sweden, Norway, Finland, Netherlands, Iceland, Hungary, Czech Republic, Cyprus, Estonia, Lithuania, Latvia, Morocco, Slovenia, Slovak Republic	**$I_{3B/P}$ - 30mbar**
United Kingdom, France, Spain, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy, Switzerland	**I_{3+} - 28-30 / 37mbar**
Germany, Austria	**$I_{3B/P}$ - 50mbar**

CONSUMPTION DATA		
	Main Burner Max.	
kW(Hs)	Propane	Butane
Q300, Q320	6.1	6.36
gm(Hs)	Propane	Butane
Q300, Q320	434	453

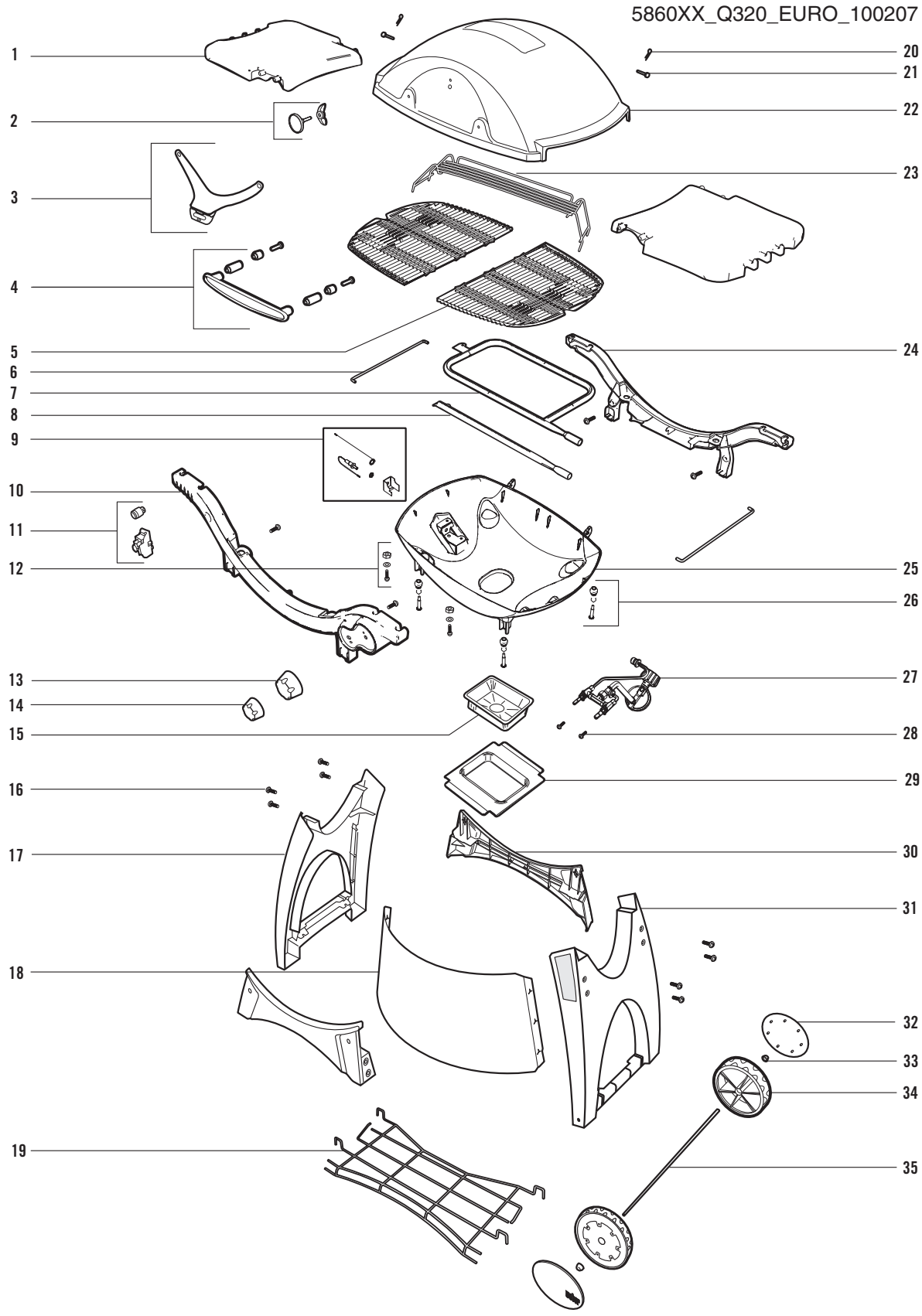
4 EXPLODED VIEW- Q300



EXPLODED VIEW LIST- Q300

1. Swing-Up Work Surface
2. Thermometer Assembly
3. Handle Assembly
4. Cooking Grate
5. Wire Brace
6. Outside Burner Tube
7. Inside Burner Tube
8. Electrode Assembly
9. Front Cradle Frame
10. Igniter
11. Burner Tube Hardware
12. Large Control Knob
13. Small Control Knob
14. Disposable Drip Pan
15. ¼ x 20 x 1½ ˝ Truss Head Screw
16. Left Leg
17. Tank Skirt
18. Bottom Rack
19. Hair Pin Cotter
20. Hinge Pin
21. Lid
22. Rear Cradle Frame
23. Fire box
24. Fire Box Mounting Hardware
25. Valve & Manifold - Regulator Assembly
26. Manifold-Hardware
27. Catch Pan
28. Bridge Piece
29. Right Leg
30. Wheel Cover
31. Hubcap
32. Wheel
33. Axle

6 EXPLODED VIEW- Q320

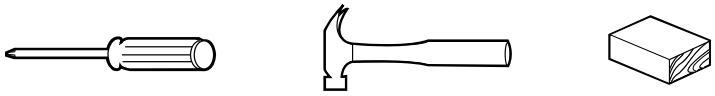


EXPLODED VIEW LIST- Q320

1. Swing-Up Work Surface
2. Thermometer Assembly
3. Handle/Light Assembly
4. Handle Assembly
5. Cooking Grate
6. Wire Brace
7. Outside Burner Tube
8. Inside Burner Tube
9. Electrode Assembly
10. Front Cradle
11. Ignition Button/ Ignition Module
12. Burner Tube Hardware
13. Large Control Knob
14. Small Control Knob
15. Disposable Drip Pan
16. ¼ x 20 x 2 ¼ ˝ Truss Head Screw
17. Left Leg
18. Tank Skirt
19. Bottom Rack
20. Hair Pin Cotter
21. Hinge Pin
22. Lid
23. Warming Rack
24. Rear Cradle
25. Fire box
26. Fire Box Mounting Hardware
27. Valve & Manifold - Regulator Assembly
28. Manifold-Hardware
29. Catch Pan
30. Rear Bridge Piece
31. Right Leg
32. Wheel Cover
33. Hubcap
34. Wheel
35. Axle

8 PARTS LIST

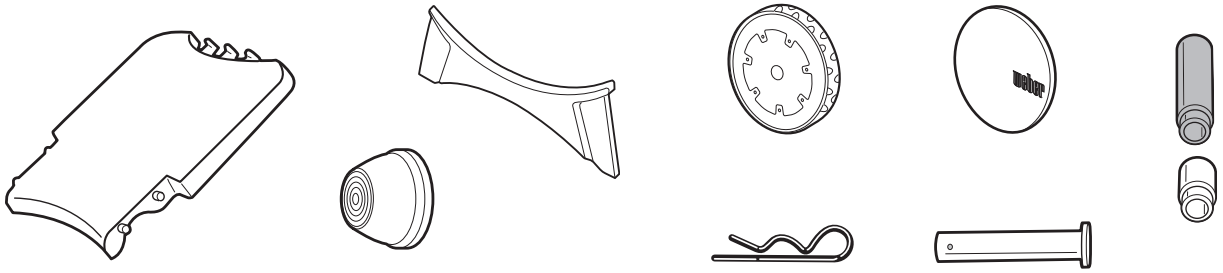
TOOLS NEEDED:



12- **TRUSS HEAD SCREW**

2- **STAINLESS STEEL PAN HEAD PHILLIPS SCREW**

2-



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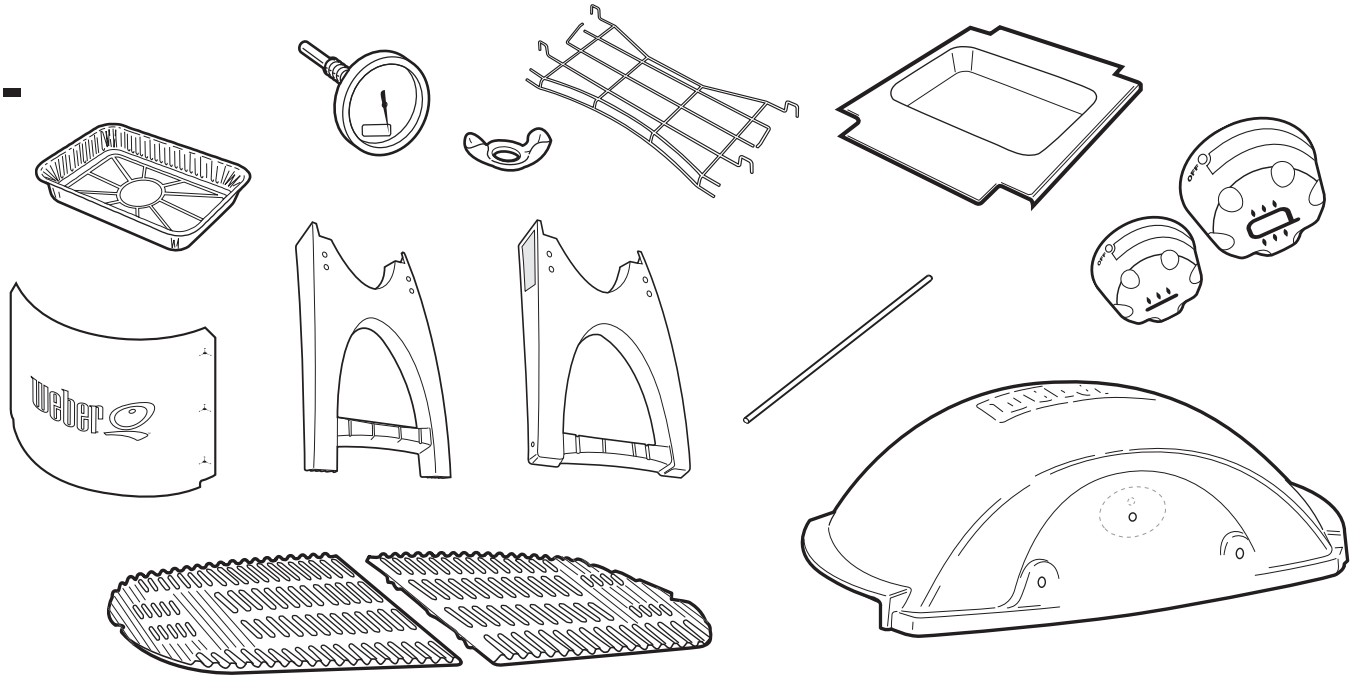
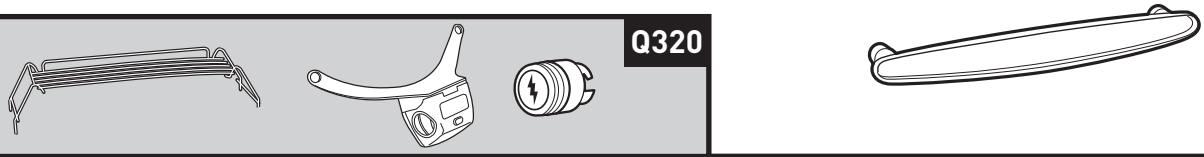


Q320



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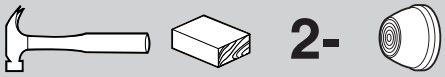

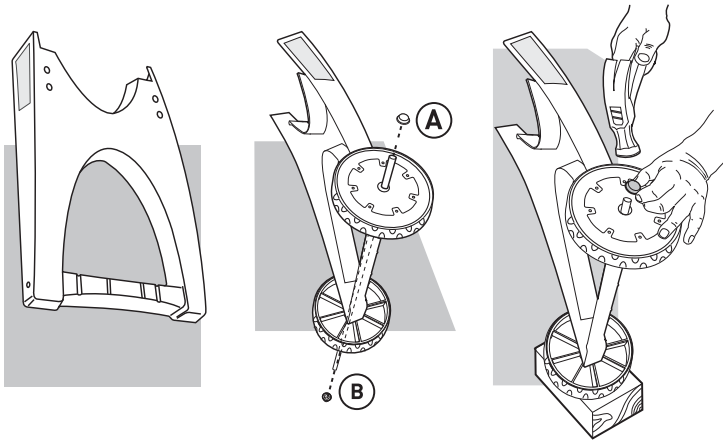

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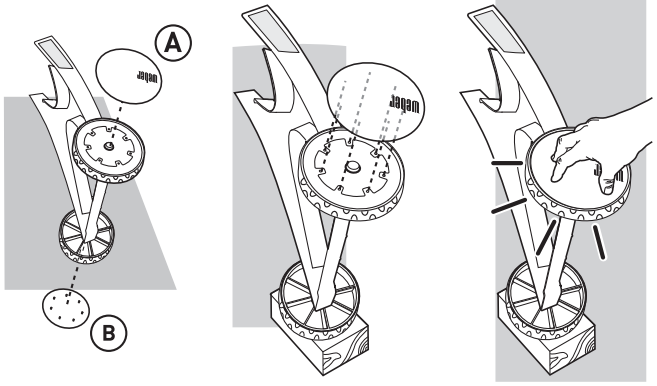

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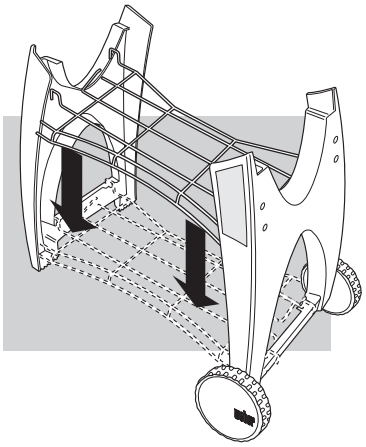

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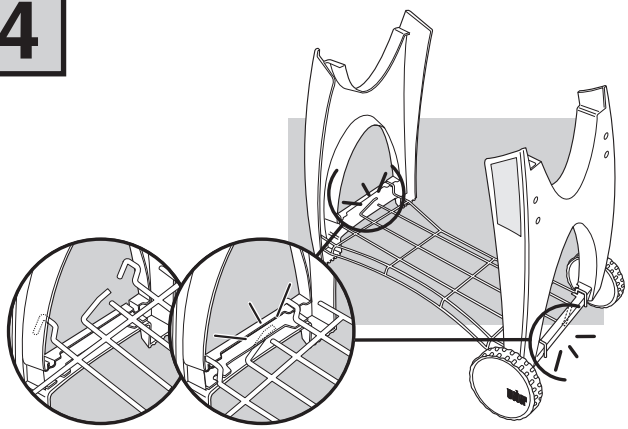

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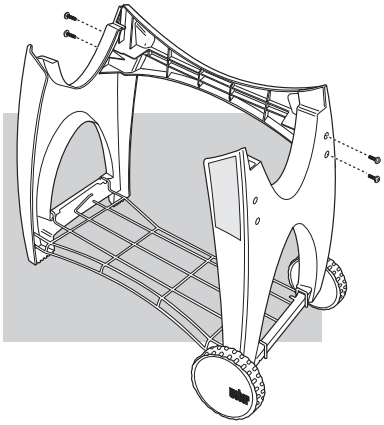
⚠ **Wheel Frame goes on the right. Lighting instruction sticker faces forward.**



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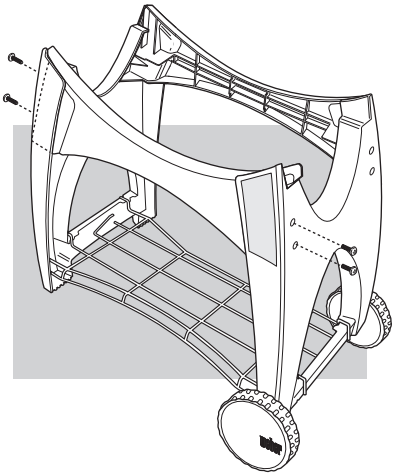

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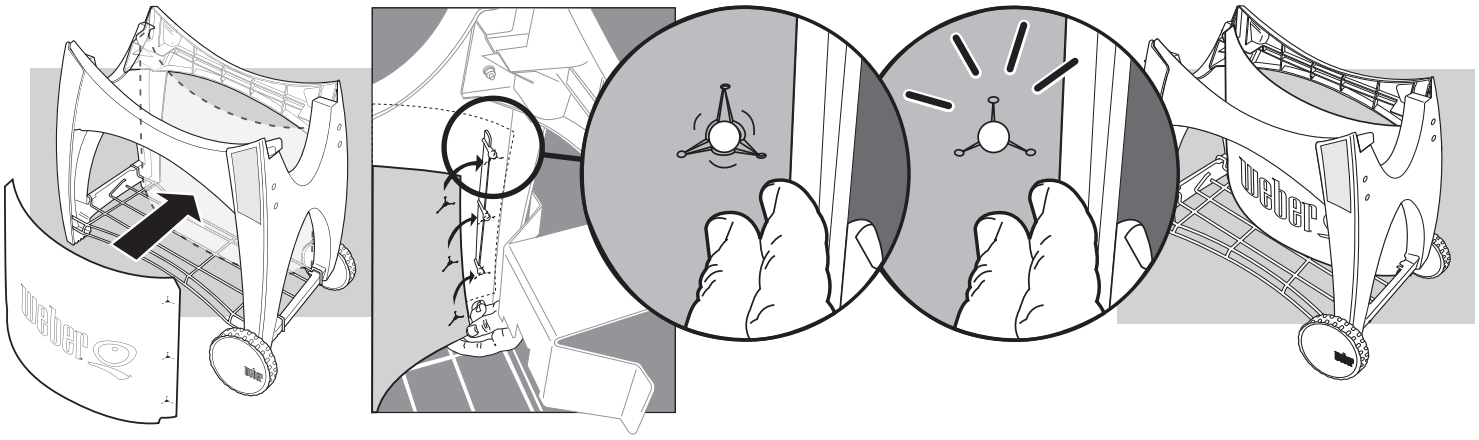

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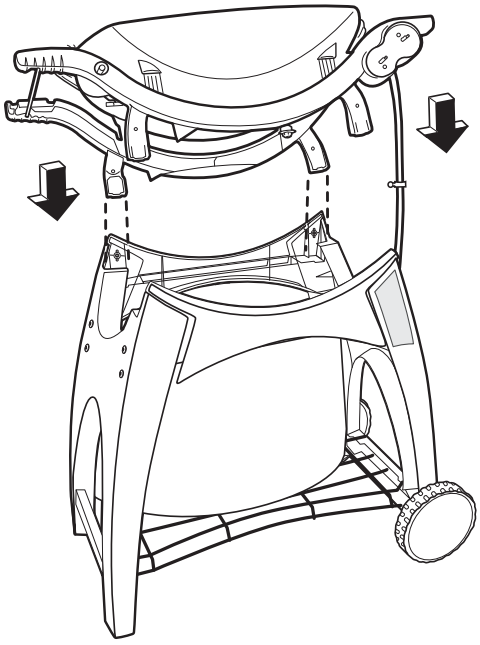

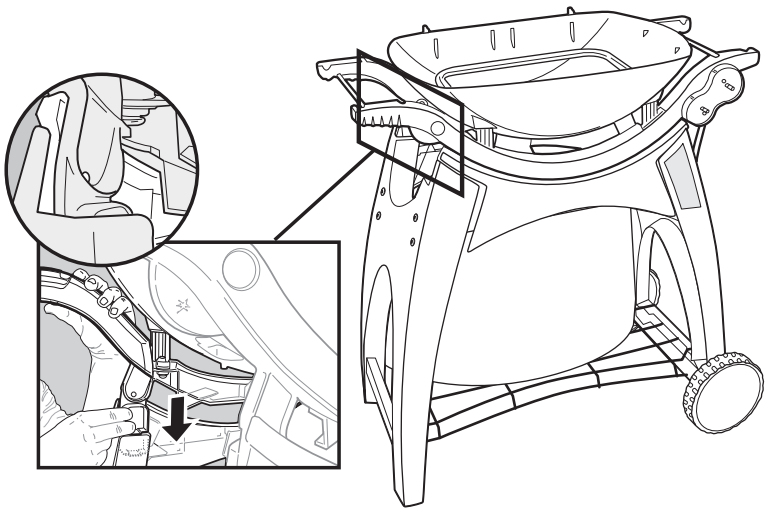

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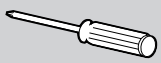
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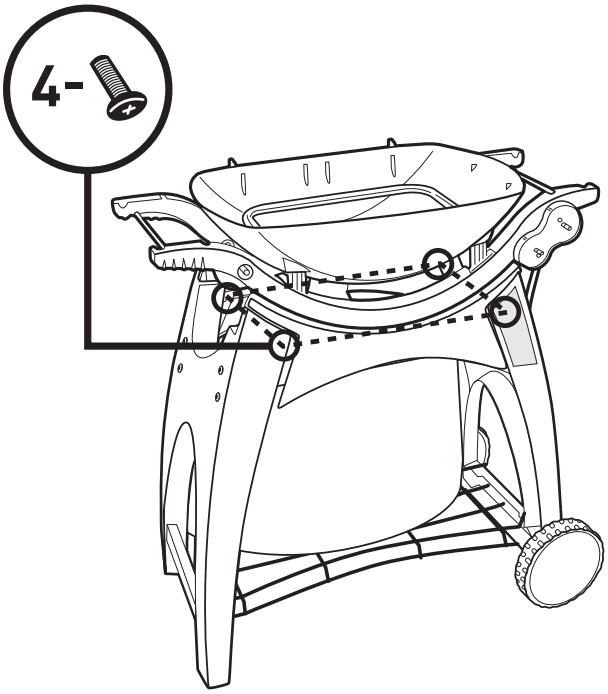

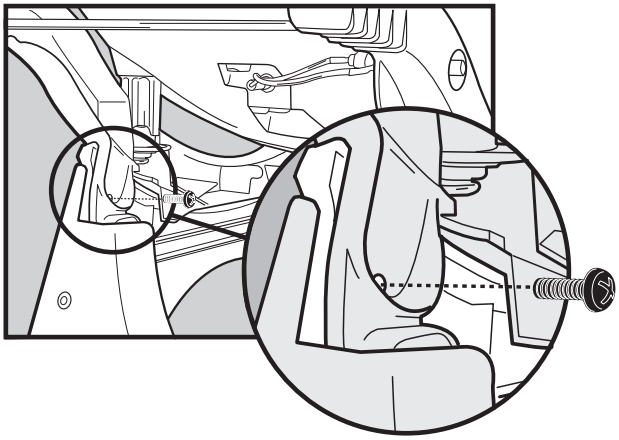

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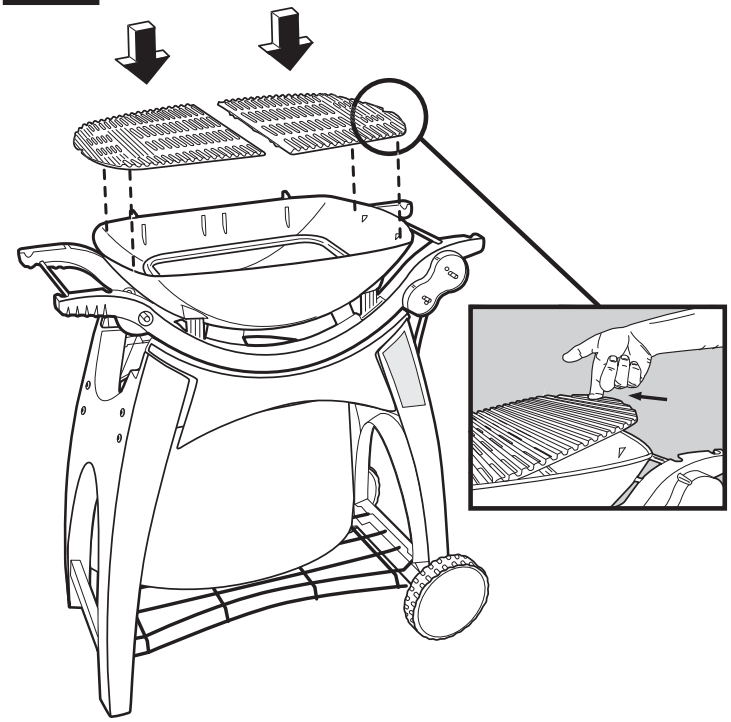

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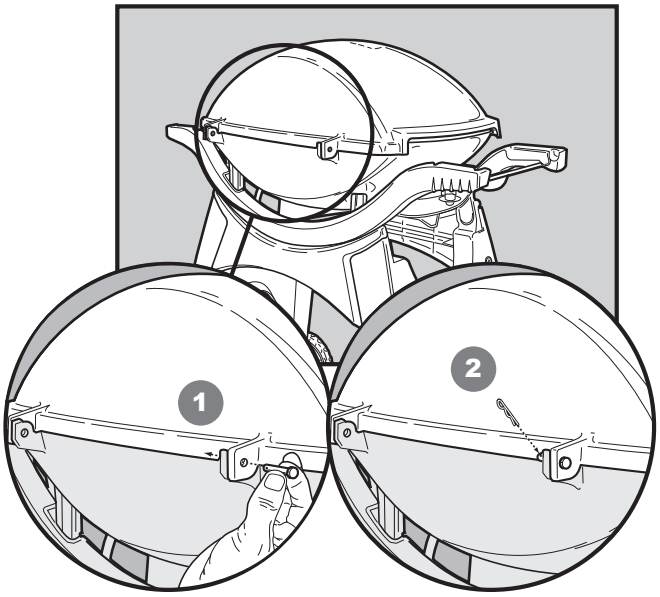

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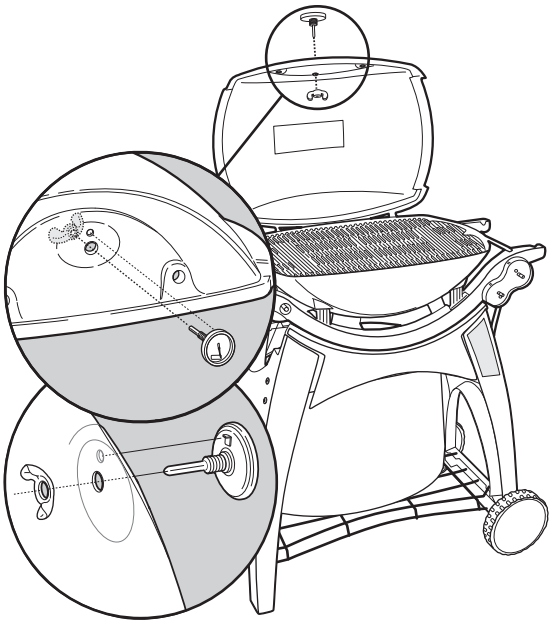

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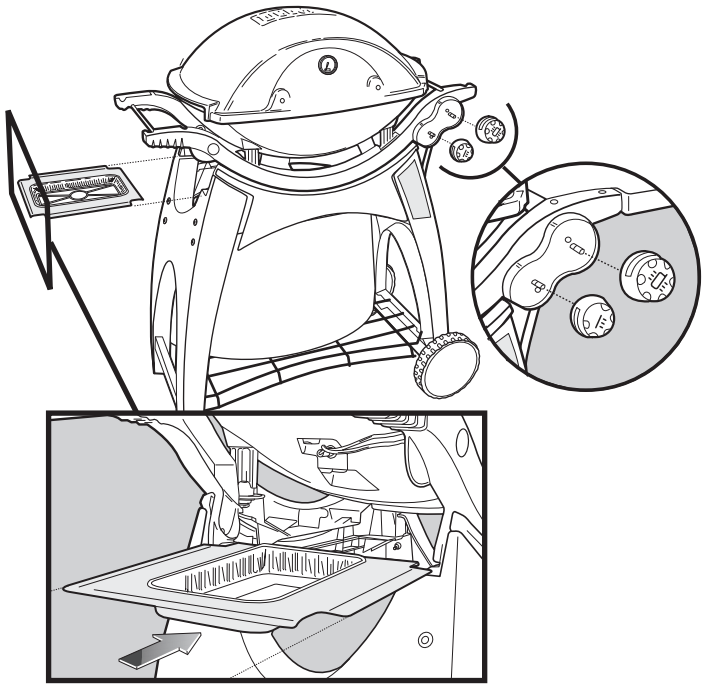

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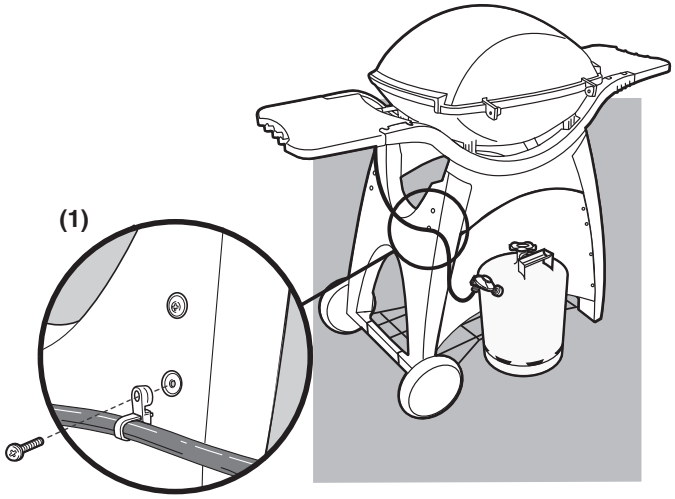

1) Uncoil the hose and regulator of the Weber® Q™ 300/320.
2) Remove leg screw and secure hose and retention clip**(1)** to cart leg.

⚠ **WARNING: The hose must be secured to the cart leg by the hose retention clip. Failure to do so could cause damage to hose resulting in a fire or explosion, which can cause serious bodily injury or death and damage to property.**

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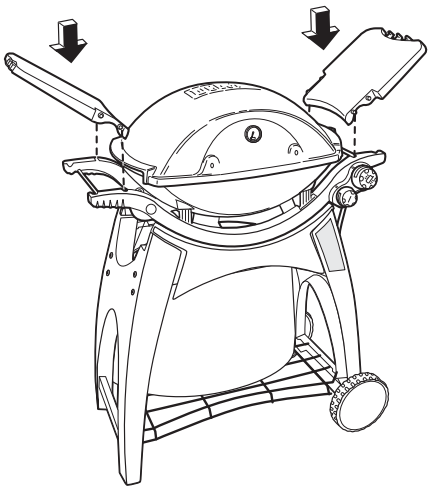
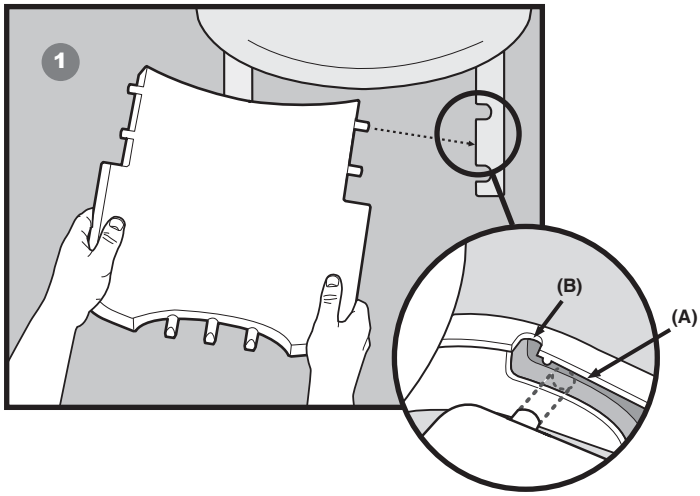


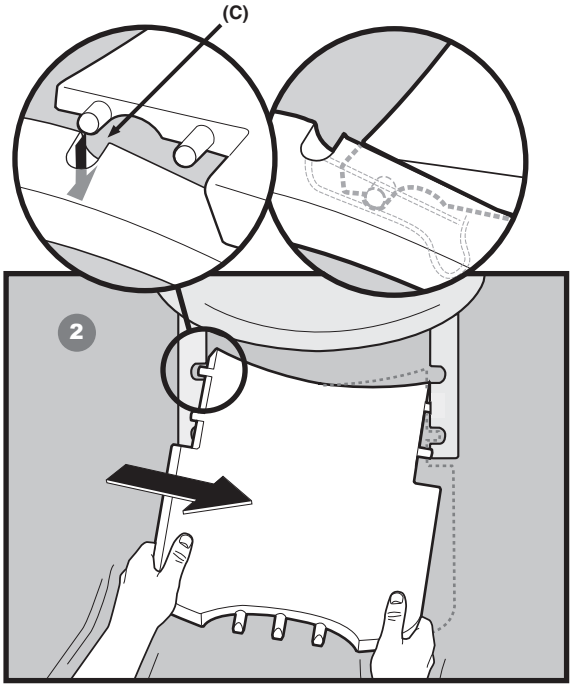


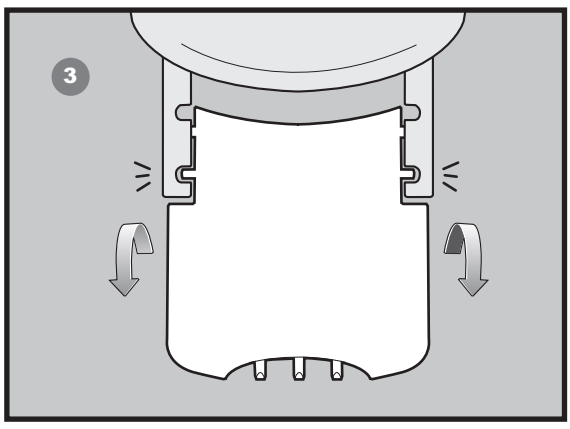
⚠ CAUTION: Read this step carefully before installing tables.

1) Place top right post of side table into right side cradle slot**(A)** approximately one inch behind cradle slot opening**(B)**.

2) Place opposite (top left) post into the opposite cradle slot**(C)**. Using both hands, apply pressure towards the right until the top left post pivots into cradle slot.

3) Line up both lower table posts and snap into lower cradle slots.





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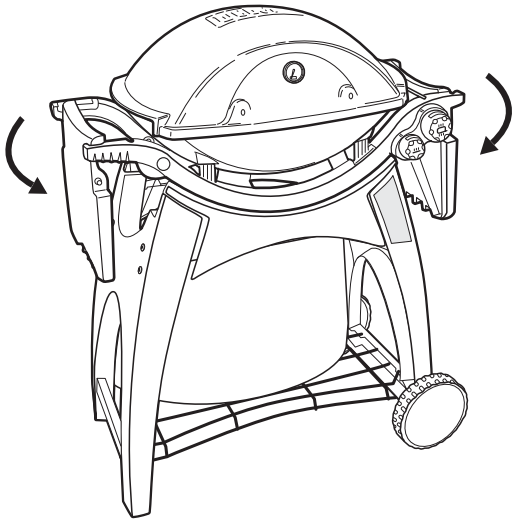
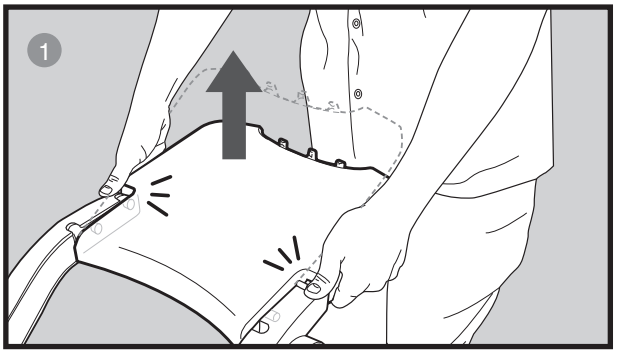
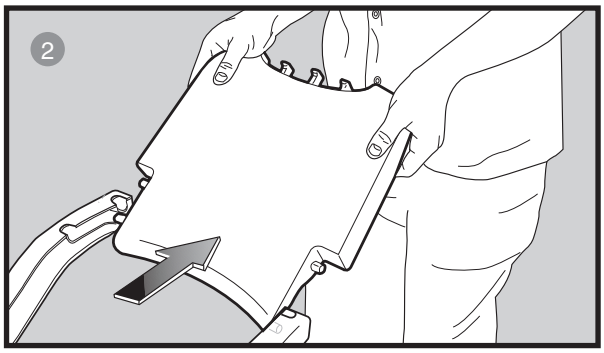
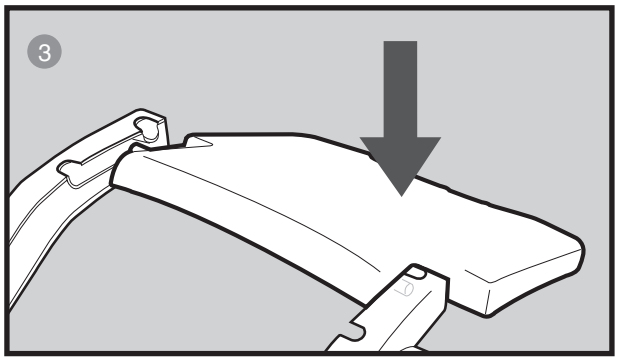
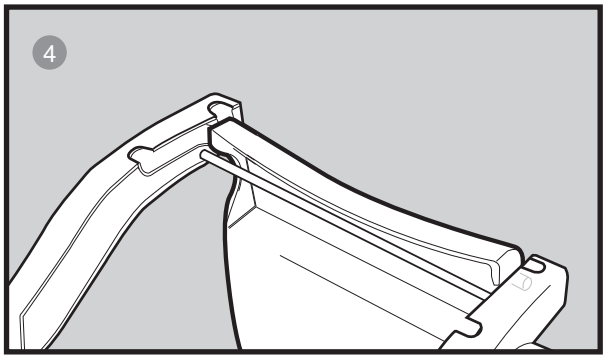


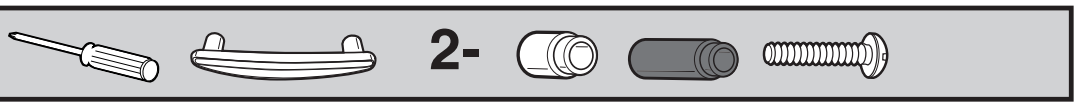


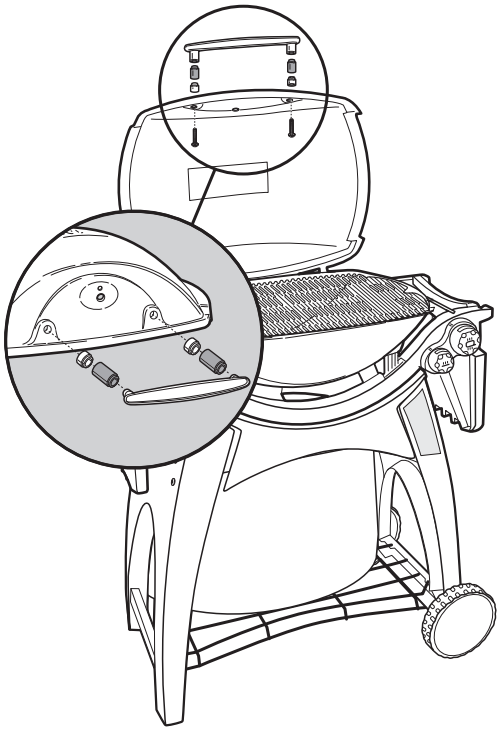




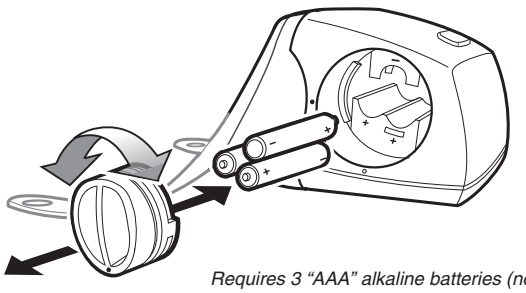


17 Q300

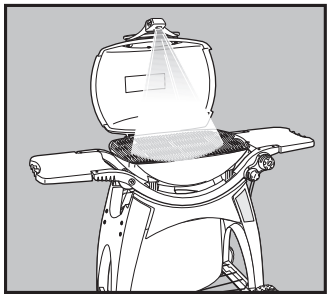




17 Q320



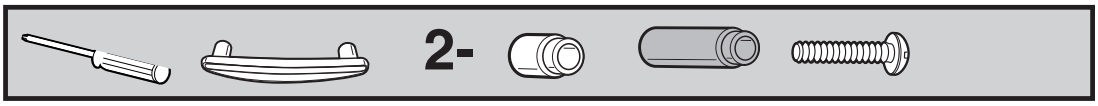
Requires 3 “AAA” alkaline batteries (not included)

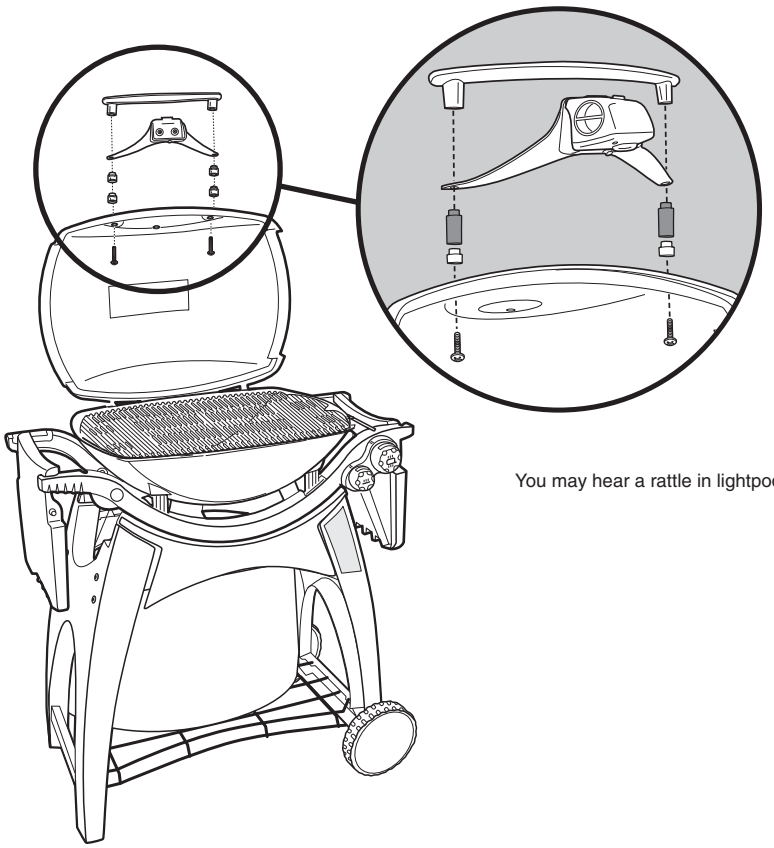


Use alkaline batteries only. Do not mix old and new batteries or different types of batteries (standard, alkaline or rechargeable). If you do not plan to use the Weber Q Grill Out™ Handle Light for a month or more, remove the batteries.

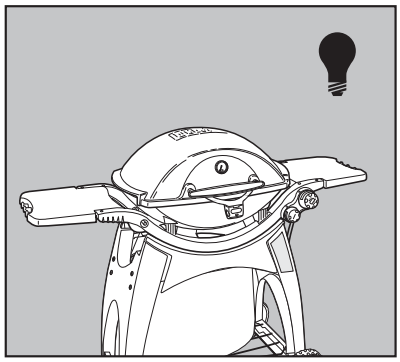
16 ASSEMBLY

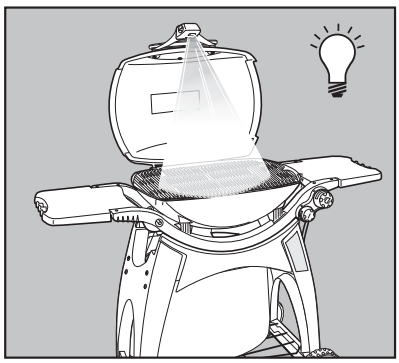
17 Q320

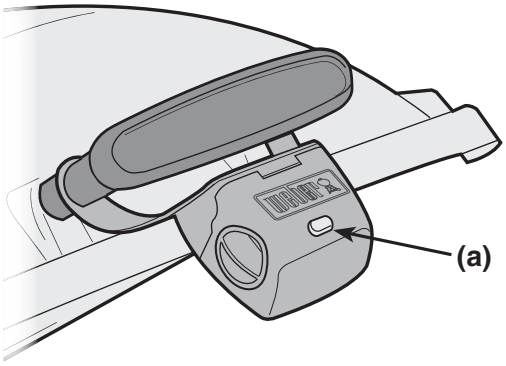




You may hear a rattle in lightpod. This is normal.

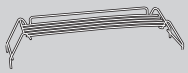


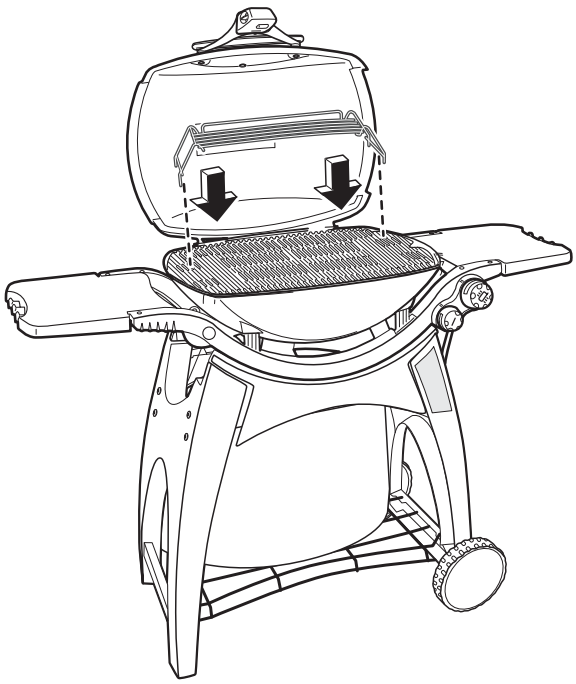




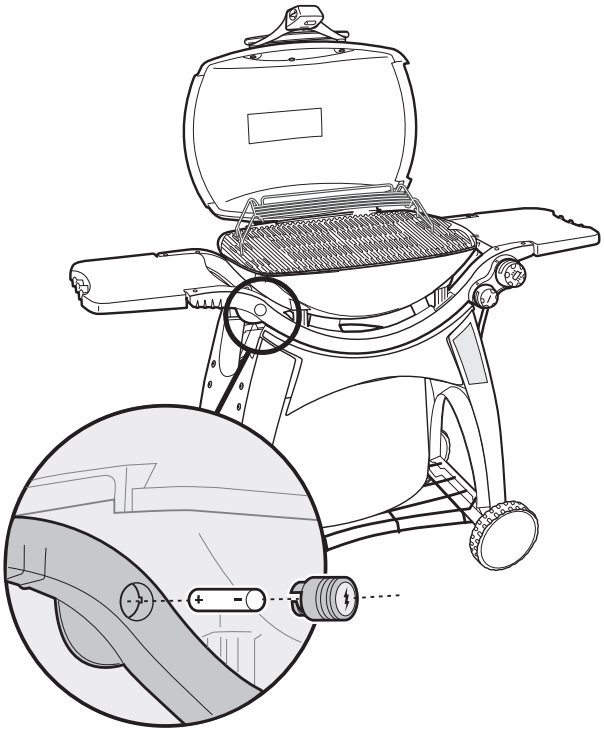
The Weber Q Grill Out™ Handle Light has a “Tilt Sensor”: Lid up - ON / Lid Closed - OFF. The power button**(a)** activates or deactivates the “Tilt Sensor.” For daytime use, deactivate the sensor by pressing power button**(a)**.

18 Q320





19 Q320



GENERAL INSTRUCTIONS

General Instructions

Your Weber Gas Barbecue is a portable outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The Weber Gas Barbecue is portable so you can easily change its location in your garden or on your patio. Portability means you can take your Weber Gas Barbecue with you if you move.
Liquid Propane (LP) gas is quicker to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber gas barbecue. We therefore request that you read them carefully before you use the Weber gas barbecue.
- Not for use by children.
- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for LP gas.
- Not to be used with charcoal briquettes or lava rock.
- Use only a 3kg-13kg LP gas cylinder.
- In the United Kingdom, this appliance must be fitted with a regulator complying with BS3016,having a nominal output of 37 millibars. (Supplied with barbecue.)
- Avoid kinking the hose.
- The length of hose must not exceed 1.5 meters.
- Change the flexible hose when national conditions require it.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.
- Only a nationally approved low-pressure hose and regulator must be used.

STORAGE AND/OR NON-USE•

- The gas must be turned off at the liquid propane cylinder when the Weber® gas barbecue is not in use.
- When the Weber® gas barbecue is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Weber® gas barbecue, the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Weber® gas barbecue should be checked for gas leaks and any obstructions in the burner tubes before using. (See Section: Gas Instructions and Maintenance.)
- Check that the areas under the control panel and the slide out bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider /Insect Screens should also be checked for any obstructions. (See Section: Maintenance.)

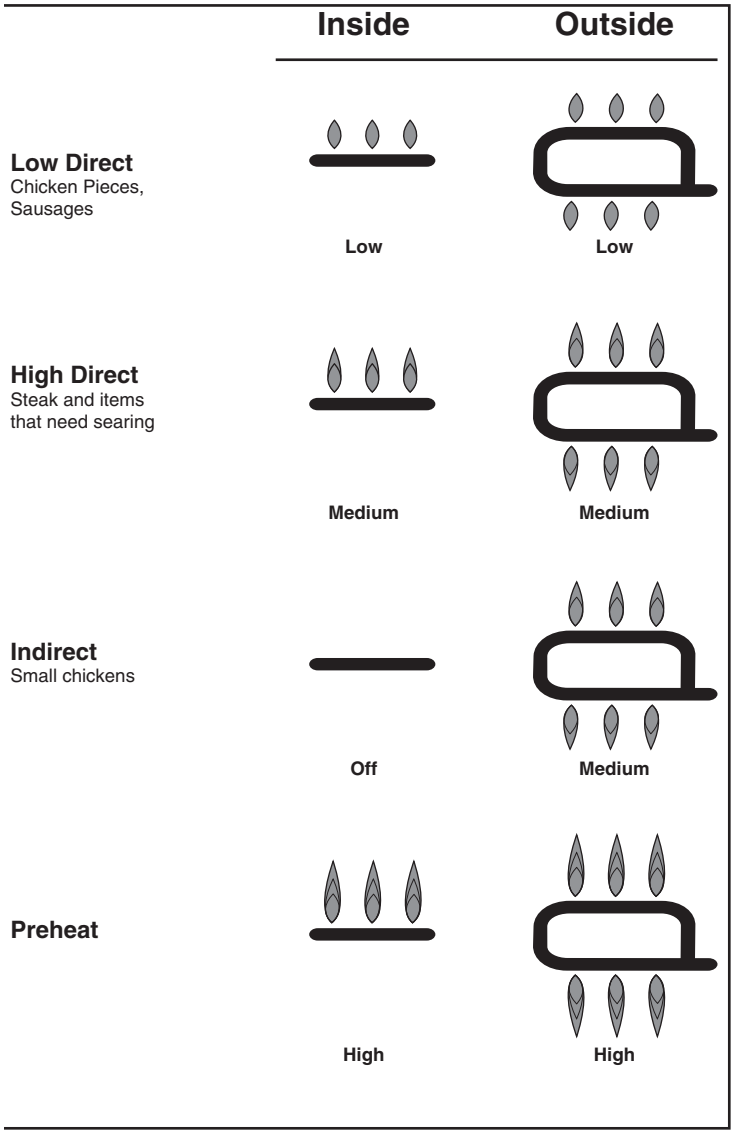
OPERATING

⚠ WARNING: This appliance is intended for outdoor use only and should never be used in garages and roofed or enclosed porches or verandas.
⚠ WARNING: The Weber Gas Barbecue must never be used under an unprotected combustible roof or overhang.
⚠ WARNING: The barbecue should not be used when combustible materials are within 60 cm. of the back or sides of the grill.
⚠ WARNING: Your Weber Gas Barbecue is not intended to be installed in or on caravans and/or boats.
⚠ WARNING: When in use, the entire barbecue gets hot. Never leave it unattended.
⚠ WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.
⚠ WARNING: Keep the cooking area clear of flammable vapours and liquids, such as petrol, alcohol, etc., and combustible materials.
⚠ WARNING: Never store an extra (spare) gas supply cylinder near the Weber Gas Barbecue.
⚠ WARNING: This appliance gets very hot. Take special care when children or elderly people are present.
⚠ WARNING: Do not move the appliance while it is alight.
⚠ WARNING: Wear protective gloves when using this appliance.
⚠ WARNING: Use this grill only on a flat and level surface.

COOKING

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.

You can adjust the burners as desired. The control settings: High (H), Medium (M), Low (L), or Off (O) are described in your Weber® cookbook. The cookbook uses these notations to describe the settings of the INSIDE and OUTSIDE burners. For example, to sear steaks, you would set both burners at H (high). Then to complete cooking, you would set OUTSIDE burner at M (medium). Refer to your Weber® cookbook for detailed cooking instructions or log onto our website at www.weber.com®.



Note: The temperature inside your cooking box for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions. Such as wind and weather, may require the adjustment of the burner controls to obtain the correct cooking temperatures.

Preheating - Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical low BTU rate. To preheat: after lighting, close lid and turn both burners to high (H). Preheating to 500° F (260° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease - Excess drippings and grease will accumulate in the catch pan under the cookbox. Disposable foil drip pans are available that fit the catch pan.

⚠ WARNING: Check the drip pan for grease build-up before each use. Remove excess grease to avoid a grease fire in the catch pan.

CLEANING

⚠ WARNING: Turn your Weber® gas barbecue OFF and wait for it to cool before cleaning.

For availability of replacement cooking grate contact the Customer Service Representative in your region using the contact information on our web site. Log onto **www.weber.com®**.

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Slide out Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse.

Cooking grate - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

Inside cooking Box - Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water and a water rinse.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Swing-up work tables - Wash with a soft cloth and a soap and water solution.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Swing-up work tables are not to be used as cutting boards.

20 GAS INSTRUCTIONS

PURCHASE A FULL CYLINDER OF GAS FROM YOUR GAS DEALER

The cylinder must always be installed, transported and stored in an upright position. Never allow the cylinder to drop or be handled carelessly. Never store cylinder where temperatures can exceed 51° C (too hot to hold by hand). For example, do not leave the cylinder in your car on hot days. (See Section “Safe handling tips for LP gas”)

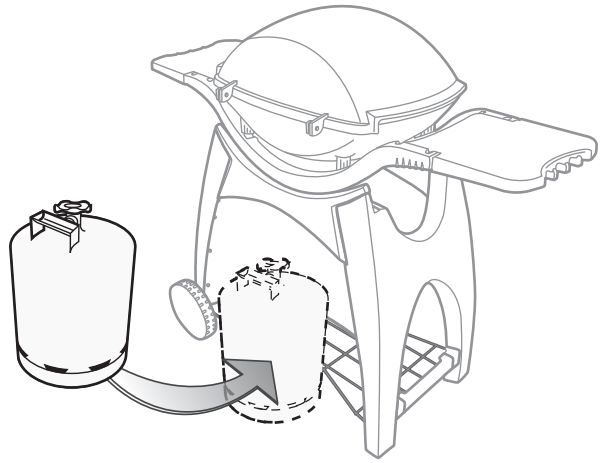
IMPORTANT LP CYLINDER INFORMATION

Failure to follow these **DANGER** statements exactly may result in a fire causing death or serious injury.

⚠DANGER

⚠ NEVER store a spare LP Cylinder under or near this barbecue.
⚠ NEVER fill the tank beyond 80% full.
If this is not followed exactly, a fire causing death or serious injury may occur.

⚠ WARNING: Only use this grill outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.



REPLACEMENT HOSE AND REGULATOR	
Country	**Part#**
Hose France	41638
Hose Belgium	41639
Hose/Reg Holland	41681
Hose/Reg Greece/Italy	41680
Hose/Reg Germany/Austria	41679
Hose/Reg Spain/Denmark/Portugal	41619
Hose/Reg Sweden	41677
Hose/Reg Switzerland	41676
Hose/Reg Ireland	41675
Hose/Reg England	41589
Hose/Reg Australia	41673
Hose/Reg Norway/Finland	41619

CONNECTING THE LIQUID PROPANE CYLINDER

⚠ WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

To Connect the hose to the cylinder:

1) Connect LP cylinder.

⚠ WARNING: The hose must be secured to the cart leg by the hose retention clip. Failure to do so could cause damage to hose resulting in a fire or explosion, which can cause serious bodily injury or death and damage to property.

Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instructions.

- **A1).** Screw regulator fitting onto tank turning counter-clockwise. Position the regulator so that the vent hole **(a)** faces down.
- **B1).** Make sure regulator lever **(b)** is in the down/off position. Push regulator down on tank valve until regulator snaps into position.
- **C1).** Make sure regulator lever is in the off position. Slide the collar of the regulator up **(1).** Push the regulator down onto the tank valve and maintain pressure. Slide collar closed **(2).** If regulator does not lock, repeat procedure.

CHECK FOR GAS LEAKS

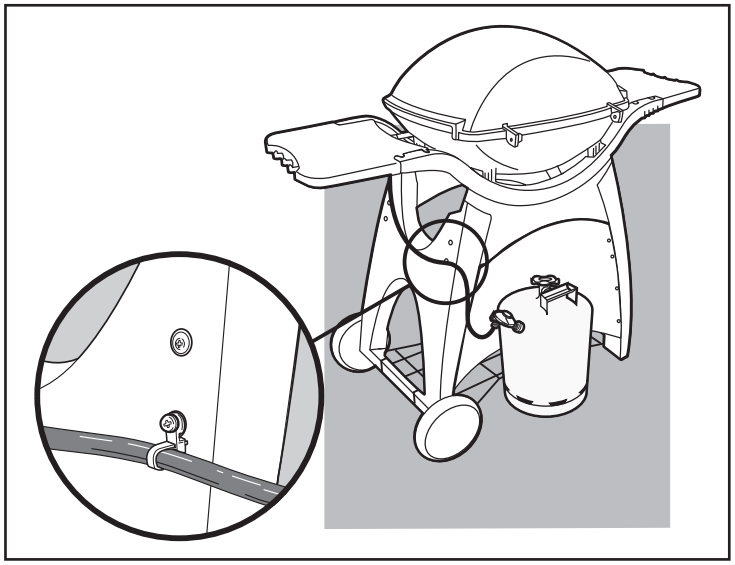
CHECK THAT THE BURNER VALVES ARE OFF

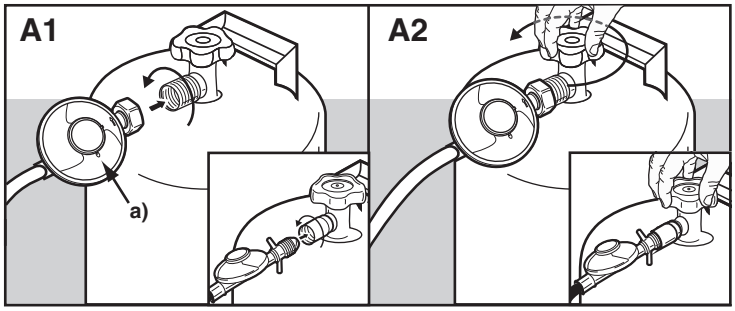
Check by pushing the control knob in and turning clockwise. Confirm that the knob is set in the "OFF" indicator position. Proceed to the next step. If the control knob does turn, continue turning clockwise until it stops. It is now in the OFF position. Proceed to the next step.

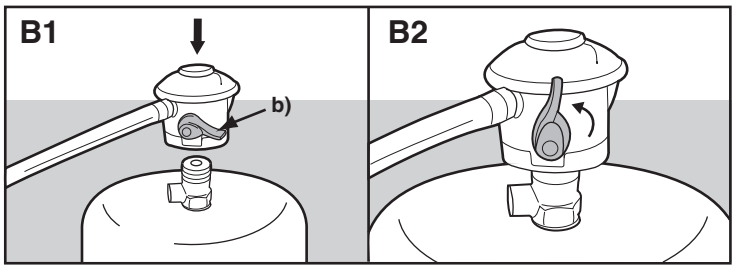
⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

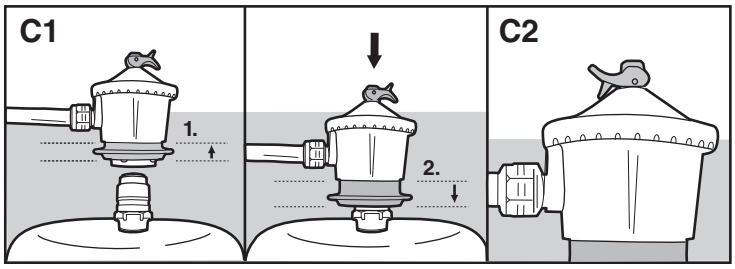
⚠ WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

⚠ WARNING: Do not ignite burners when leak checking.





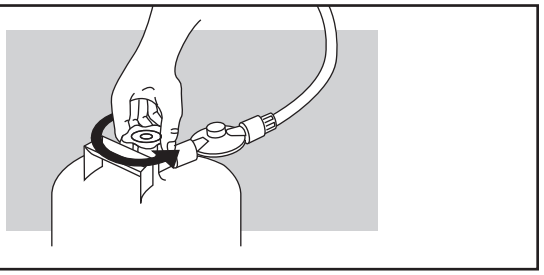




GAS INSTRUCTIONS

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.



You will need: LP cylinder, a soap and water solution and a rag or brush to apply it.

2) Mix soap and water.
3) Turn on the cylinder valve.
   - **A2)** Turn cylinder valve clockwise.
   - **B2)** Move regulator lever counter-clockwise to the On position.
   - **C2)** Move regulator lever to the On position.
4) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution. If leak does not stop, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®
5) When leak checking is complete, turn gas supply OFF at the source and rinse connections with water.

⚠ WARNING: Do not ignite burners when leak checking.

Check:

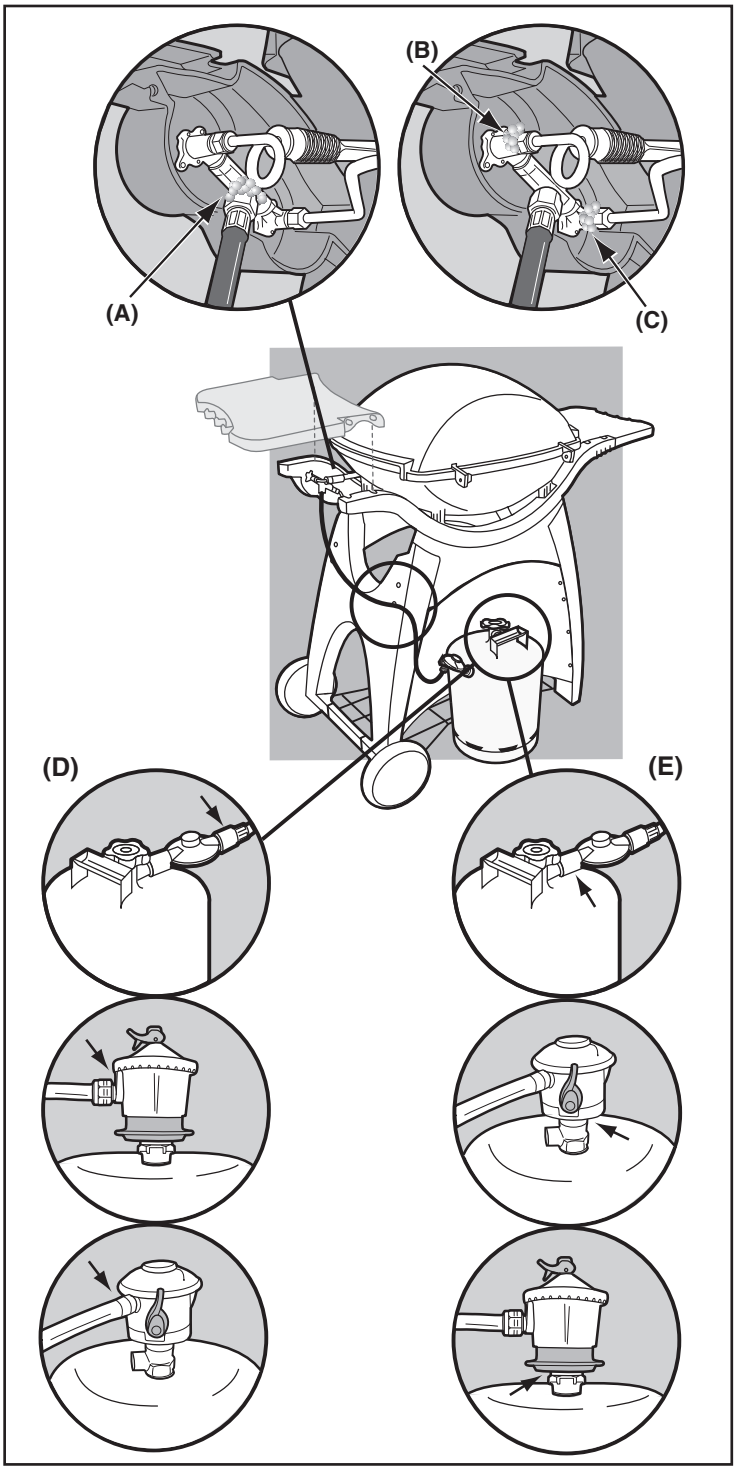
A) Valve to-regulator hose connection.
B) Valve to Outside burner gas line connection.
C) Valve to Inside burner gas line connection.

⚠ WARNING: If there is a leak at connection (A, B, or C) turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

Check:

D) Hose to regulator connection.
E) Regulator to propane cylinder connection.

⚠ WARNING: If there is a leak at connection (E), remove propane cylinder. Do not operate grill. Use a different propane cylinder and recheck for leaks with soap and water solution. If a leak persists after retightening the propane cylinder, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

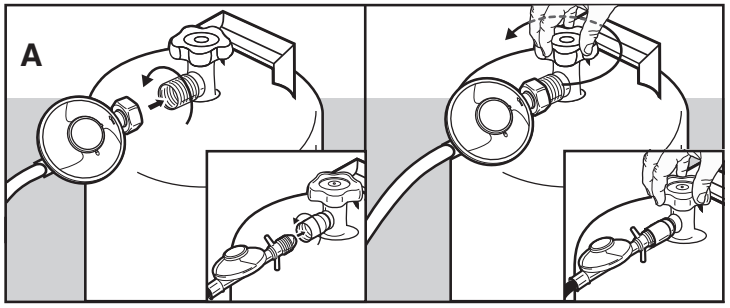


REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty.
To refill, take LP cylinder to a “Gas Propane” dealer.

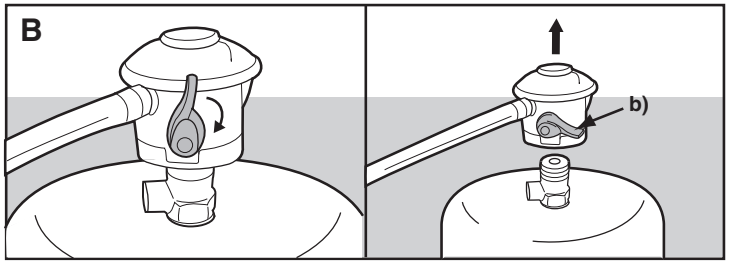
Removal of the gas supply cylinder:

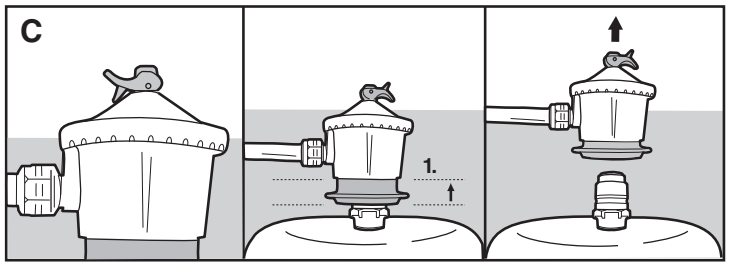
1) Shut off gas supply.
2) Disconnect hose with regulator from the cylinder.
   - **A)** Unscrew regulator fitting from tank turning clockwise.
   - **B)** Move regulator lever **(b)** to down/off position. Push in regulator lever **(b)** until it releases from tank.
   - **C)** Move regulator lever to off position. Slide collar of regulator up **(1)** to disconnect from tank**.**
3) Exchange empty cylinder for a full cylinder.



RECONNECTING THE LIQUID PROPANE CYLINDER

See “CONNECTING THE LIQUID PROPANE CYLINDER”.





SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are petrol and natural gas. LP gas is a gas at normal temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vapourises and becomes gas.
- LP gas has an odour similar to natural gas. You should be aware of this odour.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 51°C (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).
- Treat “empty” LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

Liquid Propane (LP) Cylinder(s)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, insects etc.

LIGHTING

Summary lighting instructions are posted on the cart leg under the control knobs **(L)**.

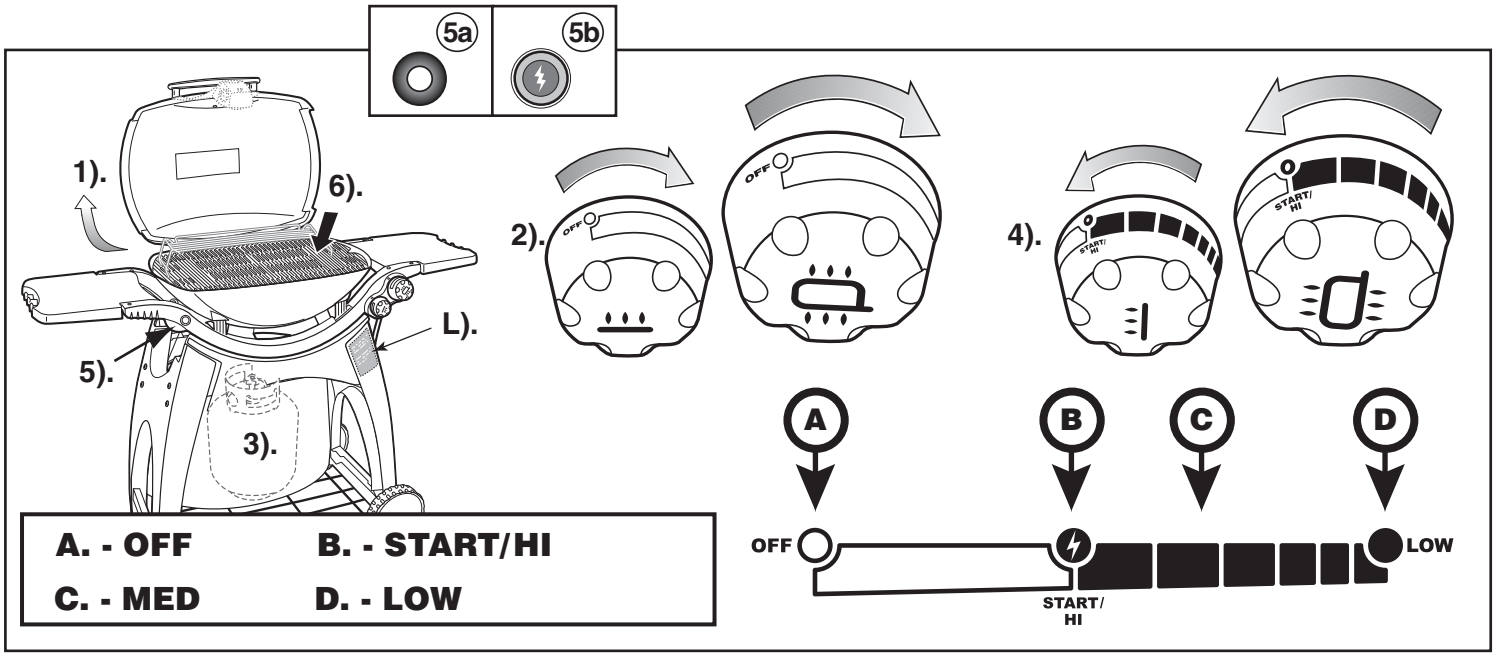
⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

⚠ WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorized replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

Ignition System- Q300

Note - The ignition system ignites the burners with a spark from the igniter electrode inside the ignition chamber. You generate the energy for the spark by pushing the ignition button until it clicks.



1) Open the lid.
2) Make sure all burner control knobs are turned OFF. (Push control knob in and turn clockwise to ensure that it is in the OFF position.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve.

3) Turn the gas on by slowly turning the cylinder valve counterclockwise. Wait 60 seconds.

⚠ WARNING: Do not lean over the open barbecue when lighting the barbecue.

4) Select the Outside burner, push control knob in and turn to START/HI.
5a) **Q300-** Push the ignition button, so that it clicks. Repeat if necessary.
5b) **Q320-** Push the electronic ignition button several times. You will hear it spark.
6) Check that the burner is lit by looking down through the cooking grate. You should see a flame.

⚠ WARNING: If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

7) After the Outside burner is lit you can turn on the Inside burner. The Inside burner is ignited from the Outside burner.

TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

MANUAL LIGHTING

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

1) Open the lid.
2) Make sure all burner control knobs are turned OFF. (Push each knob in and turn clockwise to ensure they are in the off position.)

⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder valve.

3) Turn the gas on by slowly turning the cylinder valve counterclockwise. Wait 60 seconds.
4) Strike a match and put the flame into the matchlight hole under the igniter.

⚠ WARNING: Do not lean over open barbecue when lighting the barbecue.

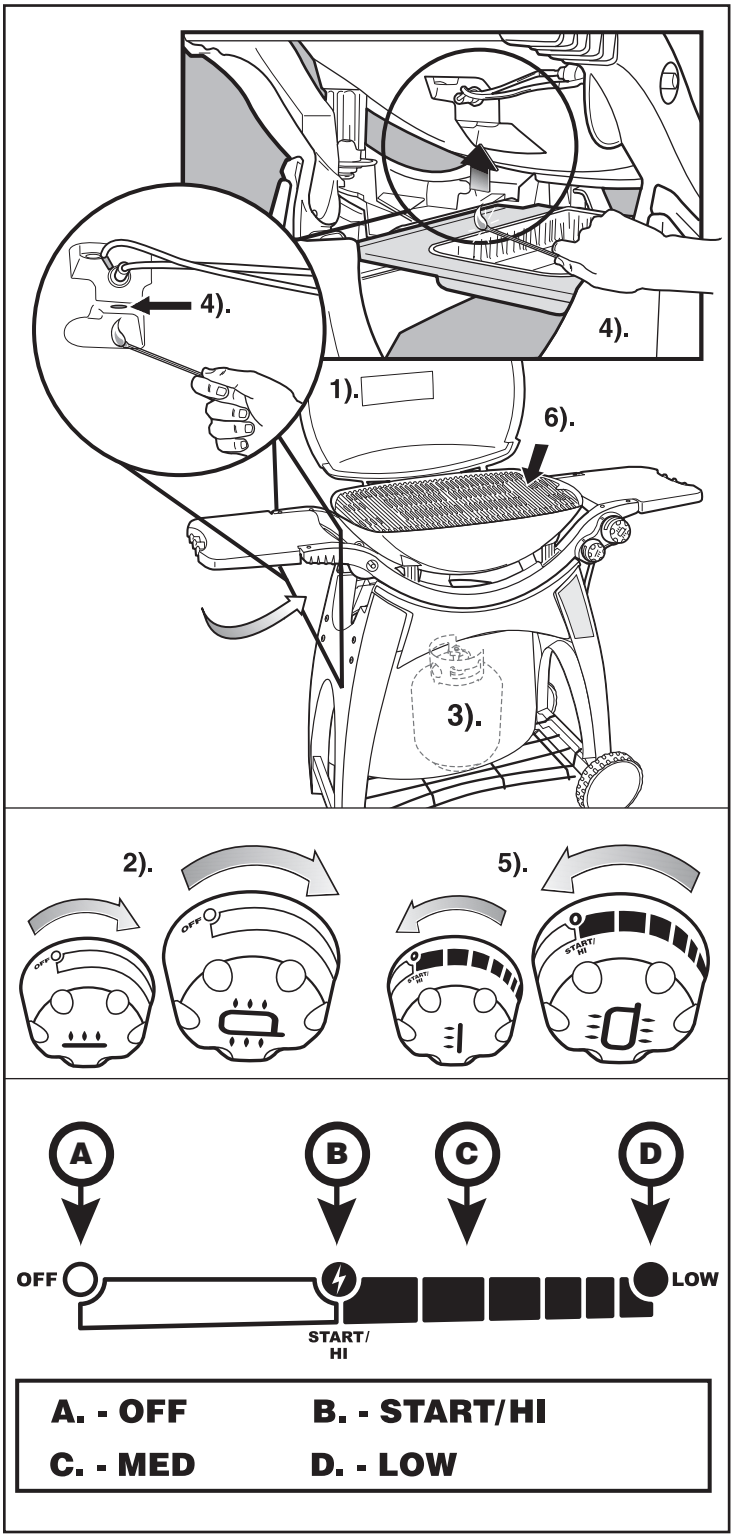
5) Select Outside burner, push control knob in and turn to START/HI.
6) Check that the burner is lit by looking down through the cooking grate. You should see a flame.

⚠ WARNING: If the burner does not light, turn the burner control knob to OFF and wait 5 minutes to let the gas clear before you try again.

7) After the Outside burner is lit you can turn on the Inside burner. The Inside burner is ignited from the Outside burner.

TO EXTINGUISH

Push in and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.



26 TROUBLESHOOTING

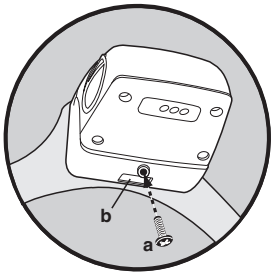
PROBLEM	CHECK	CURE
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider / Insect Screens for possible obstructions. (Blockage of holes)	Clean Spider / Insect Screens. (See Section “Annual Maintenance”)
Some countries have regulators with an excess gas flow safety device. ***Symptoms:*** **Burners do not light. -or- Burners have a small flickering flame in the HIGH position. -or- Barbecue temperature only reaches 250˚F (121˚C) to 300˚ F (148˚C) in the HIGH position.**	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	To reset the excess flow safety device turn all burner control knobs and the cylinder valve OFF. Disconnect the regulator from the cylinder. Turn burner control knobs to HIGH. Wait at least 1 minute. Turn burner control knobs OFF. Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to “Lighting Instructions”.
Burner does not light, or flame is low in HIGH position.	Is LP fuel low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the outside burner light with a match?	If you can light the outside burner with a match, then check the ignition system.
Experiencing flare-ups: **⚠ CAUTION: Do not line the bottom tray with aluminum foil.**	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates heavily coated with burned-on grease?	Clean thoroughly. (See Section “Cleaning”)
	Is the bottom tray “dirty” and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section “Maintenance”)
Inside of lid appears to be “peeling.” (Resembles paint peeling.)	The lid is Cast Aluminum, not paint. It cannot “peel”. What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	Clean thoroughly. (See Section “Cleaning”)
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.		

Q320

Handle Light Troubleshooting

PROBLEM	CHECK	CURE
Weber Q Grill Out™ Handle Light does not light.	Are the batteries old?	Replace batteries.
	Are the batteries installed correctly?	See assembly illustration.
	Is the lid in the up position with the power button ON?	Light will activate when lid is open.
	Is the Weber Grill Out™ Handle Light activated?	Press the power button.
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.		

To replace batteries, remove lightpod by removing screw**(a)**. Push tab**(b)** and pull apart.



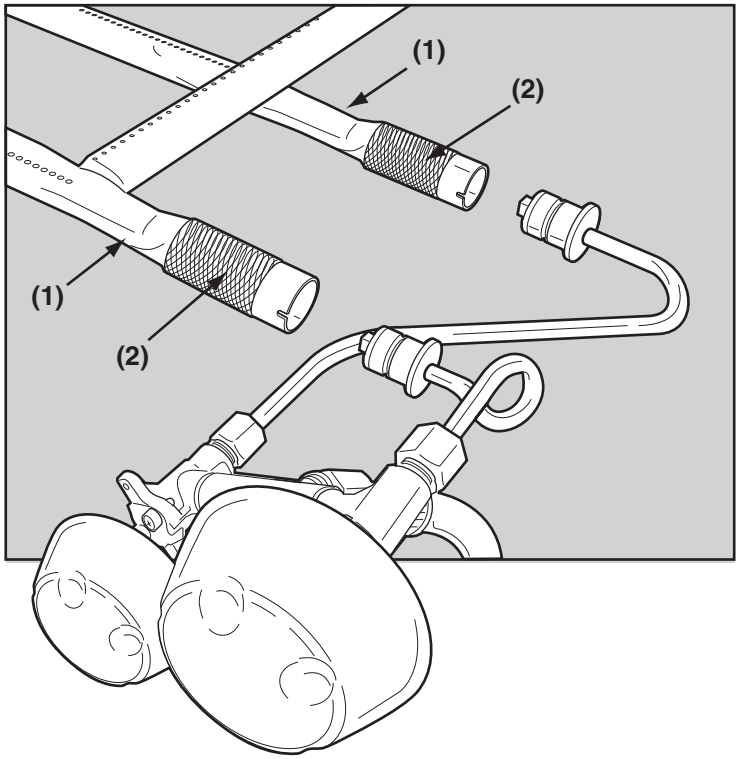
WEBER® SPIDER /INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue.
The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects from accessing the burner tubes through the combustion air openings.
We recommend that you inspect the Spider/Insect Screens at least once a year. (See Section “Annual Maintenance”) Also inspect and clean the Spider/Insect Screens if any of the following symptoms should ever occur:

1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2) Barbecue does not reach temperature.
3) Barbecue heats unevenly.
4) One or more of the burners do not ignite.

⚠ DANGER

Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.



ANNUAL MAINTENANCE

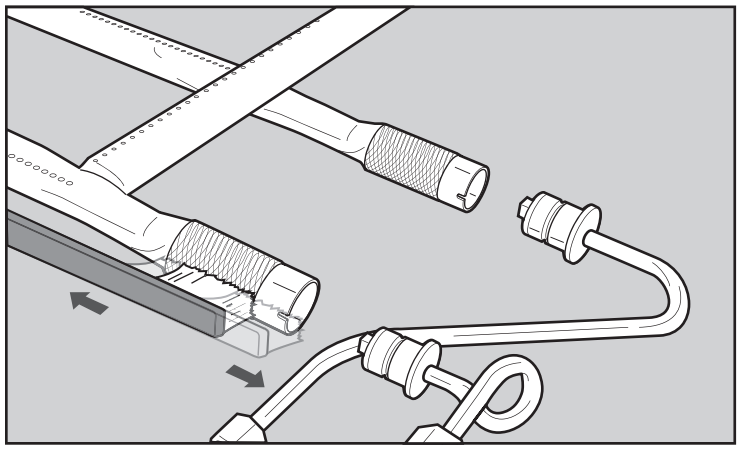
Inspection and cleaning of the Spider/Insect Screens

To inspect the Spider/Insect Screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens.

Brush the Spider/Insect Screens lightly with a soft bristle brush (i.e. an old toothbrush).

⚠ CAUTION: Do not clean the Spider/Insect Screens with hard or sharp tools. Do not dislodge the Spider/Insect Screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect Screens and burners are clean, replace the burners.
If the Spider/Insect Screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

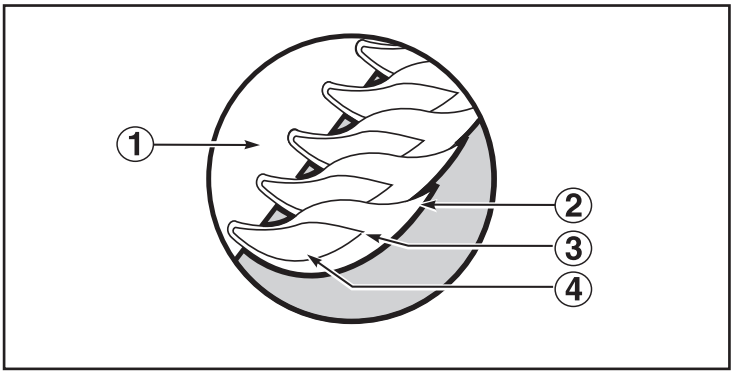


MAIN BURNER FLAME PATTERN

The Weber® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

1) Burner tube
2) Tips occasionally flicker yellow
3) Light blue
4) Dark blue

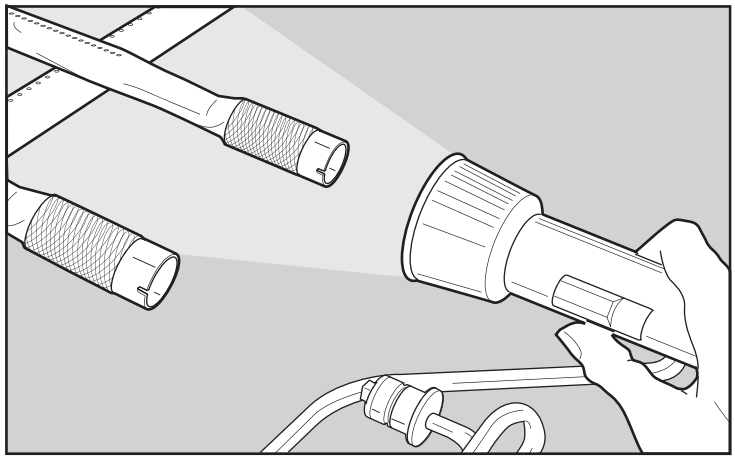
If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.

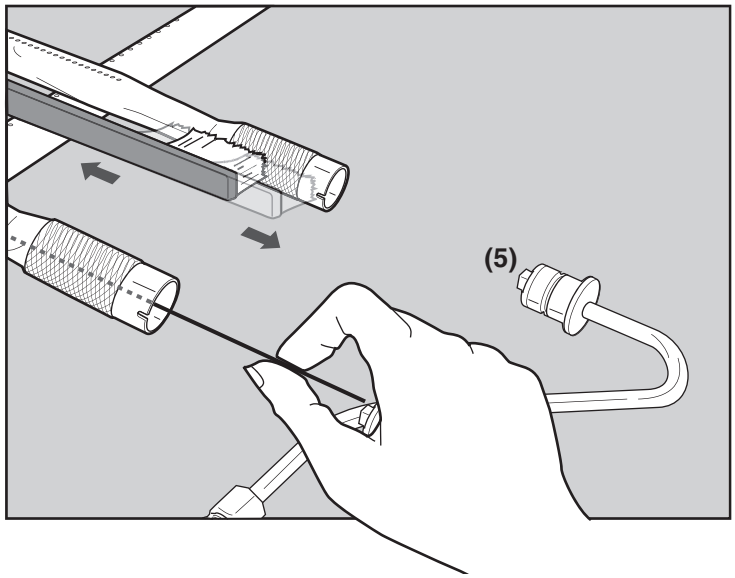


MAIN BURNER CLEANING PROCEDURE

Turn off the gas supply. Remove burners first (See section - Replacing Main Burners). Look inside each burner with a flashlight. Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the burner orifice (5). Use a Steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

⚠ CAUTION: Do not enlarge the burner ports when cleaning.





REPLACING MAIN BURNERS

1) Your Weber® gas barbecue must be OFF and cool.
2) Turn gas OFF at source.
3) Open lid and remove the cooking grates.
4) Remove the 1/4 X 20 inch screw that holds the burner tube to the cookbox **(x)**.
5) Rotate the outside burner 90º clockwise. Slide burner away from burner orifice and remove from cook box.
6) Repeat this procedure for the Inside burner **(y)**.

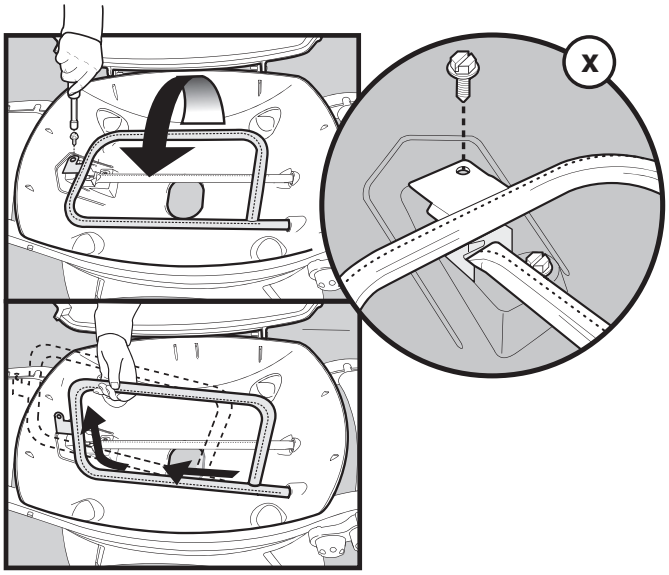
⚠ **CAUTION: Care must be taken when removing or reinstalling burner tubes. Do not force or bend the gas lines that connect the burner tubes to the control valve.**

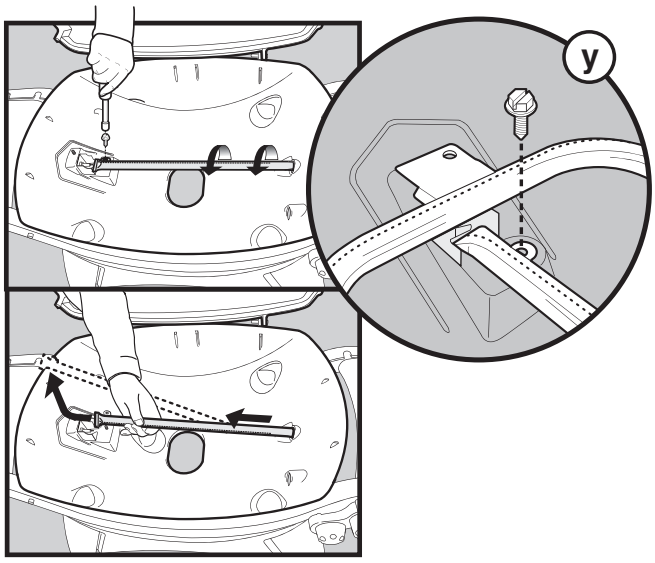
7) To reinstall the burners, reverse 4) through 7).

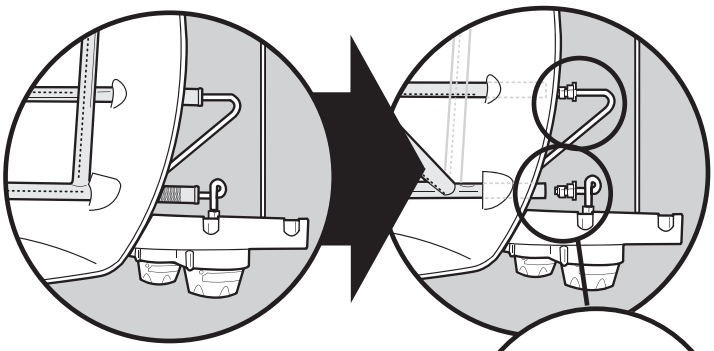
⚠ **CAUTION: The burner openings(a) must be positioned properly over the burner orifices(b).**

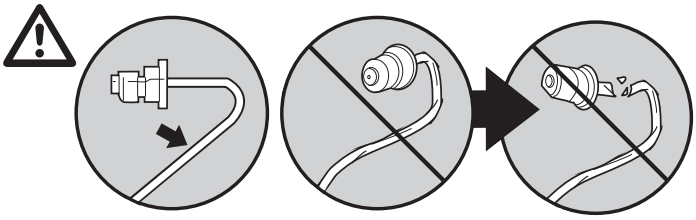
Check for proper assembly before fastening Burner tubes in place.

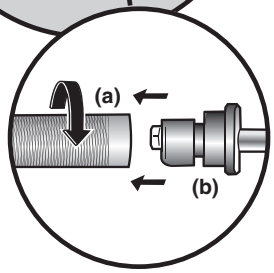
⚠ **WARNING: After reinstalling the burners, they should be leak checked with a soap and water solution before using the barbecue. (See Step: "Check for gas leaks.")**











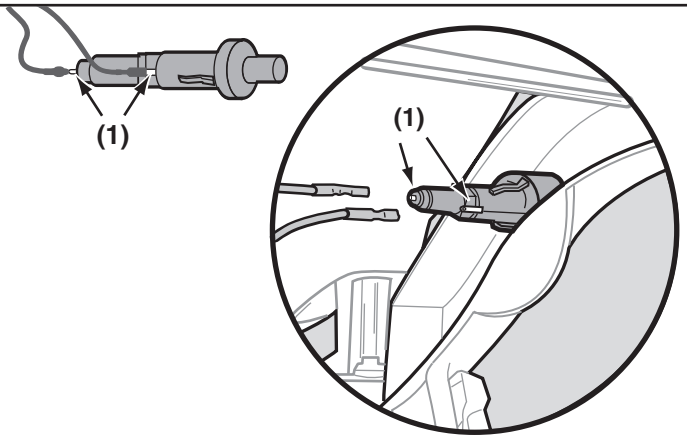
Q300

IGNITION SYSTEM OPERATIONS

If the ignition system fails to ignite the burners, then check the igniter.

- Check that both ignition wires are attached properly to igniter electrodes**(1)**.
- Check that the ignition button pushes in, and returns to the out position.

If the ignition system still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.



Q320

IGNITION SYSTEM OPERATIONS

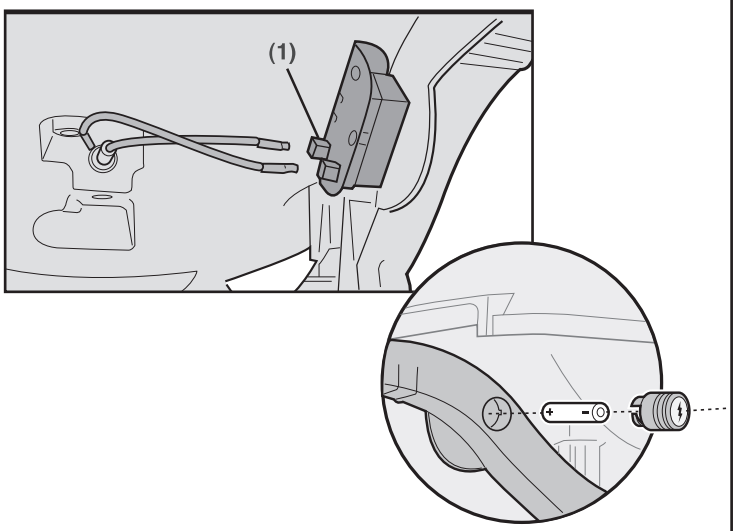
If the electronic ignition system fails to ignite the outside burner, light the outside burner with a match. If the outside burner lights with a match, then check the Electronic Ignition System.

- Check that both of the ignition wires are attached properly to the igniter electrodes **(1)** on the ignition module.
- Check that the Electronic Ignition Button is working by listening and looking for sparks at the outside burner.

REPLACE BATTERY IF NECESSARY

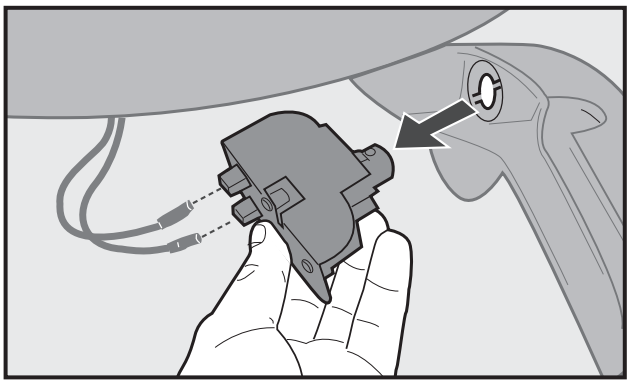
AAA alkaline battery only. *See illustration:*

If the Electronic Ignition System still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.



ELECTRONIC IGNITION SYSTEM REPLACEMENT

If replacement of the ignition module is necessary it must be removed and disposed of properly. Please see back page for further information on proper disposal.



⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outside of box.

These parts may be gas-carrying or gas-burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

⚠ WARNING: Do not attempt to make any repair to gas-carrying or gas-burning components without contacting Weber-Stephen Products Co. Customer Service Department. Your actions, if you fail to follow this product warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.

This symbol indicates that the product cannot be disposed of with household refuse. For instructions regarding proper disposal of this product in Europe, please visit www.weber.com®, and contact the importer listed for your country. If you do not have internet access, contact your dealer for the importer's name, address and telephone number.

When you decide to dispose of or discard your grill, all electrical components (e.g. rotisserie motor, batteries, ignition module, handle lights) must be removed and disposed of properly according to WEEE. They should be disposed of separately from the grill.

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